

MAISONS MARQUES & DOMAINES



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE



Champagne Louis Roederer

Cristal Vinothèque

Champagne, France
Vintage: 2000

WA	95	JS	95
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Overview

In 1876, Tsar Alexander II—already a great lover of Louis Roederer wines—asked Louis Roederer to ‘take the exercise still further’ and create a cuvée for his personal use which was unique, in terms of both its style and the bottle. Louis Roederer offered him an exceptional crystal bottle, holding the fruit of vines selected from the seven great crus on his estate. The Chardonnay and Pinot Noir grapes provide the subtle, precise balance that has now become synonymous with the leading prestige cuvée of Champagne, composed of Grand Crus from the Montagne de Reims, the Marne Valley and the Côte des Blancs.

Cristal Vinothèque radiates the notes of the original Cristal, as well as notes of iodine, salinity and a surprising youthfulness. Not quite the same, but not really different either. More “Cristal” than ever. At the end of a long meditation lasting two decades, combined with late disgorgement and fine-tuning to the point of perfect equilibrium, it emerges as a fresh perspective of champagne, an even more perfect and exciting vision.

Winemaking

Cristal Vinothèque 2000 celebrates the remarkable adventure of just a small number of bottles, laid down for 20 years in the Louis Roederer cellars, in the quest for perfect balance. This cuvée was aged for 11 years “sur lattes” followed by 5 years “sur pointes” and benefitted from a further 4 years rest after disgorgement. 24% of the wines are vinified in oak. No malolactic fermentation. The dosage is 8g/L.

Tasting Notes

Warm yellow hue with a deep core. Beautifully formed threads of bright, lively and ultrafine bubbles. The nose offers up juicy, crunchy notes of yellow fruit, toasted hazelnuts, honey, almonds and nougat. The restraint and delicacy of its aromas prevail, this Cristal needs to be understood in order to fully appreciate its nuances. The texture caresses the palate in gentle waves. The bubbles blend harmoniously into the wine's fabric and discreetly complement its everlasting, chalky freshness. This is a wine that is both generous and ripe yet remarkably restrained. The extraordinary finish is characterised by a powdery, saline freshness which gives it a light, ethereal and silky structure. Perfection.

Harvest Notes

2000 was a chaotic, difficult and very rainy year. A succession of storms were accompanied by destructive hailstorms, the worst of which was in the Montagne de Reims on 2 July. Summer saw oceanic weather conditions and gave rise to a very classic style of wine: smooth, lush, elegant and precise. These seductive and discreetly powerful wines show the beauty of the chardonnay varietal at its finest.

TECHNICAL INFORMATION

Varietals: 58% Pinot Noir, 42% Chardonnay